



Task Title: Following a Cake Mix Recipe

OALCF Cover Sheet – Learner Copy

Learner Name: _____

Date Started: _____

Date Completed: _____

Successful Completion: Yes ☐ No ☐

Goal Path: Employment ☐ Apprenticeship ☐

Secondary School ☐ Post Secondary ☐ Independence ☐

Task Description: Learner will read and follow instructions from a cake mix.

Main Competency/Task Group/Level Indicator:

- Find and Use Information/Read continuous text/A1.1
- Find and Use Information/Interpret documents/A2.1
- Communicate Ideas and Information/Interact with others/B1.1
- Understand and Use Numbers/Manage time/C2.1
- Understand and Use Numbers/Use measures/C3.1

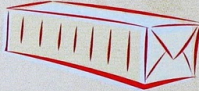
Materials Required:

- Measuring cups and measuring spoons
- Cake pan
- Kitchen timer

Learner Information

Read the cake mix instructions.

You will need:

		
1 Cup Water	1 Stick (½ Cup) Butter, Softened	3 Eggs

1 Heat oven to **350°F** for shiny metal pan or **325°F** for dark or nonstick pan. **Grease bottom only** of pan (use paper baking cups for cupcakes).

2 Beat cake mix, water, butter and eggs in large bowl on **low speed 30 seconds**, then on **medium speed 2 minutes**, scraping bowl occasionally. **Pour** into pan.

3 Bake as directed below or until **toothpick** inserted in center comes out clean. Cool completely before frosting.

Pan Size	8" x 8"	9" x 9"	8" or 9" Round	12 Cupcakes
Bake Time (in minutes)	44-49	38-43	43-48	18-23

High Altitude (3500-6500 ft): Bake 8" square shiny pan 44-49 min; 8" square dark pan 46-51 min. Bake 9" square shiny pan 38-43 min; 9" square dark pan 40-45 min. Bake 18 cupcakes at 350°F 18-23 min (all pans).

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Work Sheet

Task 1: What three ingredients along with the cake mix will you need to make the cake?

Answer:

Task 2: What part of the cake pan should you grease?

Answer:

Task 3: How many cupcakes can you make with this cake mix?

Answer:

Task 4: What temperature should you set your oven to if you are using a non-stick pan?

Answer:

Task 5: If the cupcakes only take 18 minutes to cook, what time will the cupcakes be ready if it is 3:30p.m. when they go into the oven?

Answer:

Task 6: Show your instructor which measuring item you would use to measure the water.

Answer: No written response required here.

Task completed: Yes ☐ No ☐

Task 7: Show your instructor how far you would fill the measuring item with the water to follow the instructions on the cake mix.

Answer: No written response required here.

Task completed: Yes ☐ No ☐

Task 8: Set the timer for the amount of time you would mix the cake batter at medium speed.

Answer: No written response required here.

Task completed: Yes ☐ No ☐

Task 9: Measure the length and width of the cake pan. Determine how long you should bake the cake and set the timer for that amount of time.

Answer: No written response required here.

Task completed: Yes ☐ No ☐

Task 10: Explain (orally) in your own words how to make the cake.

Answer: No written response required here.

Task completed: Yes ☐ No ☐
